


KIRCHBERG Grüner Veltliner 2025

Wagram DAC, Local wine 

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Local wine
Site:	village vineyard selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 24 - 49 years 3500 - 3800 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess
Cellar Harvest:	handpicked
Malolactic Fermentation:	yes
Mazeration:	5 hour(s)
Fermentation:	spontaneous steel tank 2 month(s) temperature control: yes 23 °C
Maturing:	steel tank 6 month(s)
Deacidification:	no
Acidification:	no
Data Wine Type:	Still wine white dry
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2026 - 2032



Winery

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.